



Questions, Comments and Answers

Next Evening Meal is Thursday June 23rd, 5 to 7:30 pm Mexican Night

The Lunch and Learn cooking class was fantastic. Dan did such a great job presenting the information and showing us how to prepare the Pasta Primavera. Can't wait for the next one. Thanks for the kind words. The next Lunch & Learn cooking class is set for Tuesday August 23rd and will involve Mexican recipes. Sign up for the class on Breeze.

What happened to the girl cashier that always told me to "have a blessed day?" She was so nice and always smiled. I hope you get a replacement soon. I'm getting tired of standing in line every day. She left ARAMARK's employ. We are working hard to hire another cashier. Thank you for your patience.

<u>Are funds for gift cards and other prizes subsidized by SRPMIC?</u> The Café is not a "for profit" enterprise for the Community. Rather, it is a subsidized employee (and Community member) benefit. With all expenses considered, the Café is a relatively inexpensive employee benefit compared to the cost of others. The gift cards and other "customer appreciation prizes" are always purchased with ARAMARK funds (so as not to be payroll taxable to the winners). All of the Café expenses are passed on to the Community and the cards are thus ultimately subsidized by SRPMIC. The Café Focus group feels the "Customer Appreciation" prizes are excellent incentives to customers. The prizes not only drive sales, but help reward SRPMIC employees during our current budget difficulties.

Could we get low fat and/or low sodium cheese options? Thanks for asking and we were able to help. Low fat/sodium Swiss is now available at both the Grill & Deli.

Bread straight out of a plastic bag is terrible; any neighborhood Subway shop has a far better selection of tasty bread We bake White and Wheat 12" sub rolls every day. In addition, there are more than a dozen bread selections available for breakfast and at the deli, including low fat and low sodium choices. Varieties include Whole grain, multi-grain, whole wheat, rye, white, flavored lavash (wraps), and others. Handmade tortillas are also available daily.

Have you had any inquiries on the Round House hours? I start work at the schools at 7 am and sometimes it's tough getting breakfast when there's really no time to take a detour. I would like to know if 6:30 am would be an option? When the Cafe opened in April of 2009, our hours were 6 am to 3:30 pm. After tracking sales for nearly a year, we reduced the hours by an hour on each end -- 7 am to 2:30 pm -- because it cost far more in labor to open early and close late than the sales we made during those two hours. The Cafe Focus group discusses hours regularly, and it does not appear that we will be changing -- or even trying alternative hours -- any time soon. Thanks, again, for asking. Hope this information helps.

I saw chicken satays on the menu and couldn't resist. I ate at my office and realized I would need to go back for afternoon seconds! I'm a big fan of satays and the chicken was cooked absolutely perfectly. In fact, I don't think I've had any that topped them! Glad you liked them! Taking your advice, next time we'll add a Thai peanut sauce.

ATM Update Work orders have been placed for IT & electrical lines to move the ATM to outside Building B. Stay tuned.

Kudos & Klouts (Customer Comments and/or Suggestions)

- All of the contests and prizes you've been having are a lot of fun. Love it. Keep up the good work.
- Can we get some ice cream? (Novelties now available at Java City)
- The cooks are doing a great job, especially those that prepare the breakfast items. Pancakes and eggs are perfect. "Thank you for supporting the 8th Annual Salt River Education Fair...with \$10 gift certificates." *Billy Escue, SRPMIC*
- Enough already on European foods... There are many types of foods here in the Southwest to navigate through.
- The Calzones and Stromboli are wayyyyy too good. Gonna add inches to my waistline.
- I thought sliders were supposed to have grilled onions. That's what makes them "slide" through you.
- Nobody told me you had a fixings bar. I had four huge buns, little tiny burgers, and nothing on them. Why didn't the staff point me to the pickles, lettuce, tomatoes, onions, etc? Would have made the burgers MUCH better. (Evening meal)
- The hot dogs were good, the sauce was too thick, and both the dogs & sauce were lukewarm at best. Should have been hot.
- Chili Con Carne was "stand your spoon up" thick this week. Need more liquid
- Thursday night (evening meal) meat loaf was excellent. Best I ever had.
- The Calzone I had today was perfect but you were out of sauce when I was there and there was nobody to ask.
- We waited nearly five minutes at the hot zone to get meatballs before somebody came to serve us. I heard one of my buddies from IT say he was ready to go to 5 and Diner. And when somebody finally came, the meatballs were barely warm, let alone hot.
- California Cobb salad was excellent. You could serve a made to order salad like that EVERY DAY as far as I'm concerned.
- It seems lately that every time I come down here I'm sixth or seventh in line? You guys are slipping on speed of service.
- I put the Asian Salad on my calendar for Monday so I won't forget. Looking forward to it.
- The spaghetti/meatballs and pizza at the catering...were delicious. All the food was great. Made me get seconds.
- Strawberry birthday cake you guys made on Monday was wonderful. Moist, and the frosting was perfect just the way I like it.
- Having simply stir fried veggies (light on the oil/no sauce) is great for us Weight Watcher folks.
- The taco salad was delicious along with the soup, chicken and black beans
- We really enjoyed the oldies music at the evening meal. The combo plate was fantastic.
- Keep soups and stews replenished so they don't run dry halfway through the lunch hour
- Excellent posole and chili, breakfast burros and tortillas, friendly service

To submit your feedback:

- 1. You can fill out a yellow comment card and leave it in the boxes on the condiment station in the Café. OR...
- 2. You can submit feedback on the ARAMARK Round House Café Feedback page. Just click here. OR...
- 3. E-mail SRPMIC Food Services Manager Paul.Johnston@srpmic-nsn.gov
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